



# Sunday Lunch

## MENU

### STARTERS

Soup of the Day (GFa, DFa, VGNa)  
*Guernsey Butter, Homemade Bread*

Homemade Baked Nachos with Dips (DF, VGN)

Traditional Prawn Cocktail (GF, DF)

Le Pommier Chicken Wings (GF, DF)  
*With Garlic Aioli*

"Chicken Nest" (GF,DF)  
*Chicken Leg Terrine, Chicken Skin Granola, Confit Egg Yolk, Curried Aioli*

Garlic and Blue Cheese Mushroom on Toast (GFa)

Nicoise Salad (GF,DF)  
*New Potato, Fines Beans, Cherry Tomato, Red Onion, Anchovy, Olives, Confit Egg Yolk*

### ROASTS

*Whole Joints Slow Roasted the Traditional Way,  
Served with Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables,  
Cauliflower Cheese & unsparing amount of Le Pommier Gravy*

#### Choice of Roast

Sirloin of Beef

Rosemary and Garlic Pork Loin

Quarter Chicken

Homemade Vegan Nut Roast

**GF-Gluten Free, DF-Dairy Free, VGN- Vegan, a-Alternative**

*Please note that not all components of dishes are listed. Should you have any  
intolerances relating to allergens, please notify a member of staff.*

*A discretionary 10% service charge will be automatically added to your bill- all tips go to our staff.*



# Sunday Lunch

## MENU

### MAINS

Catch of the Day (GF)

*Crushed New Potato, Seasonal Greens, White Wine Sauce*

Butternut Squash and Beetroot Risotto (VGN,DFa,VGN)

Le Pommier Burgers Served with Skin-on Fries:

Homemade Beef Burger (GFa, DF)

Grilled Chicken Breast (GFa, DF)

Pulled Pork and Smoked Apple (GFa, DF)

Symplicity Vegan Burger (DF)

Add to your Burger: £1.50 Each- Cheddar Cheese, Bacon, Fried Onion, Black Pudding

Le Pommier Fish and Chips

*With Hand-Cut Chips, Tartare Sauce and Garden Peas*

### DESSERTS

Sticky Toffee Pudding  
*Vanilla Ice Cream, Honey Comb*

Chocolate Orange Bread and Butter Pudding  
*Served with Rum and Raisin Ice Cream*

Dark Chocolate and Almond Torte  
*With Salted Caramel Ice Cream and Nut Brittle*

Lemon Meringue Tart  
*With Blackcurrant Sorbet*

Tia Maria Affogato (GFa,DFa,VGNa)

Apple and Ginger Custard Slice

Vegan Coconut and Apple Rice Pudding  
(GF,DF,VGN)

3 Cheese Plate  
*Rocquette Chutney, Artisan Crackers, Compressed Apple*

2 Scoops Ice Cream and Sorbet (GF,DFa)

**2 Courses £25 | 3 Courses £29 | 2 Course Children's Roast £15**

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